



2020 TAILGATE PICNIC MENUS

Select from our freshly prepared chilled selections below

Purchase online or call our Box Office at 800-280-4654 or 505-986-5900, 9 am to 5 pm MT. Orders need to be made by 3 pm two days in advance. Due to seasonality of fresh ingredients, menus vary slightly.

Seating availability on Twomey Terrace (adjacent to the Box Office) is limited and non-reserved. Tailgate picnics prepared and presented by Bon Appétit, a participant in the Squash Blossom local farm program.

SAMPLER TAILGATE BOX \$19 EACH

Pistachio and cranberry layered petit brie en croute

SAMPLER

Petit brie wrapped in pastry with a layer of pistachio pesto and a layer of cranberry

Mixed fruit
Marinated tomato salad
French bread and crostini
Macarons

Smoked salmon SAMPLER

Smoked salmon
Mixed fruit
Marinated tomato salad
Bagel chips and crackers
Wedge of brie
Cream cheese with dill, tomato and basil
Macarons

Italian quinoa stuffed artichoke, pepper, and mushroom

SAMPLER (vegan, gluten free)

Artichoke, pepper and mushroom stuffed with quinoa, white bean, tomato, spinach, onion and sweet pepper.
Marinated tomato salad
Mixed fruit
Gluten-free crostini
Vegan five-spice cookies

DINNER TAILGATE BOX \$29 EACH

Seared blackened mahi mahi DINNER

Chilled, lightly spiced Mahi Mahi with white wine, lemon, roasted sweet pepper coulis served over heirloom tomato
Quinoa with lemon, fresh herbs, cucumber, and sundried tomato
Arugula frisee with a mint, basil, berry vinaigrette
Hazelnut chocolate bar

Hearty vegetarian pastry DINNER

Sweet potato, apple, red onion, pear, white potato, basil, mint, smoked gouda filled puff pastry
Arugula frisee with a mint, basil, berry vinaigrette
Mixed fruit salad tossed in a honey, lime and mint dressing
Hazelnut chocolate bar

Beef tenderloin DINNER

Chilled Chimayo rubbed grilled beef with roasted pepper, garlic relish on a bed of grilled sweet potato
Arugula frisee with a lime vinaigrette
Marinated orange basil ginger beets
Raspberry chocolate cupcake

Mediterranean grilled chicken breast DINNER

Chilled Mediterranean grilled chicken breast with oregano, lemon zest, thyme, sundried tomato and caper with a fresh herb relish
Arugula frisee with a lime vinaigrette
Roasted vegetable orzo pasta with a lemon juice and white balsamic reduction
Raspberry chocolate cup cake

All dinner selections come with roll & butter